



PRODUCTS

FOR PACKAGING OF FRESH AND PROCESSED MEAT

www.ipaf.pl

Thermo-shrink bags with EVOH or PA barrier for fresh meat or ready-to-eat products:



01 Based on EVOH or PA barrier, produced according to technology of ten, eleven or thirteen layers, easy-welding with very minor oxygen, CO₂ and water vapor permeability.

02 Highest technical parameters including puncture resistance.

03 Excellent product outlook due to extraordinary transparency and exact adherence (the effect of "second skin").

04 Without chlorine (there is no PVDC in material used in production).

05 Straight (bottom/side) or round bottom seal.

06 Printable.

Properties	Unit	Test method	Result
Thickness	µm	DIN 53370	48
O ₂ Transmission Rate	cc/24hr/m ² /atm (65%RH), 20°	ASTM F 1297-98 ASTM D 3985-95	6
Water vapor permeability	gr/24hr/m ² /atm (90/0%RH), 38°	ASTM E 96-00	12
Retraction %	% (90°/5sec)	Internal	MD: 50% TD: 55 %
Elongation at break	%	ASTM D 882	MD: 115% TD: 115%
Puncture resistance	N	EN 14477	11

Please note! We have a special type of bags for packing meat with bones which has the highest puncture resistance due to the application of the innovative thirteen-layers film!



Bags for vacuum packaging:



01 Based on the EVOH barrier, produced in nine or eleven layers technology, easy-welding, with very minor oxygen, CO₂ and water vapor permeability.

02 Excellent technical parameters and high puncture resistance.

Properties	Unit	Test method	Result
Thickness	µm	Internal	60
O ₂ Transmission Rate	cc/24hr/m ² /atm	ASTM D 3985	2
CO ₂ permeability	cc/24hr/m ² /atm	ASTM F 2476	10
N ₂ permeability	cc/24hr/m ² /atm	ASTM D 1434	1
Water vapor permeability	gr/24hr/m ² /atm	ASTM F 1249	10
Softening temperature	°C	Internal	90

Bags for pasteurisation with high or medium barrier:

01 Based on EVOH or PA barrier, produced according to technology of ten, eleven or even thirteen layers, easy-welding, with oxygen, CO₂ and water vapor permeability adjusted to the product.

03 Excellent product outlook due to extraordinary transparency and exact adherence (the effect of "second skin").

02 Highest technical parameters including puncture resistance.

04 Straight (bottom/side) or round bottom seal.

Properties	Unit	Test method	Result
Thickness	µm	DIN 53370	43 - 56
O ₂ Transmission Rate	cc/24hr/m ² /atm	ASTM F 1297-98 ASTM D 3985-95	10 - 75
Water vapor permeability	gr/24hr/m ² /atm	ASTM E 96-00	12
Retraction %	% (90°/5sec)	Internal	MD: 25-30% TD: 25-30%
Elongation at break	%	ASTM D 882	MD: 120% TD: 115%
Puncture resistance	N	EN 14477	17-24
Temperature resistance	°C	Internal	95 do 1h 85 do 6h

Shrink film LID:

- 01** Films used as trays' coverage (top film) nine or eleven layers.
- 02** With exceptional transparency and gloss.
- 03** Containing anti-fog and UV filters.
- 04** The ability of packing products in modified atmosphere and adapting a barrier for product requirements.



- 05** Transparent or colourful depending on customer's preferences, printable.
- 06** Without chlorine (there is no PVDC in material used in production).

Flow-pack film:

- 01** Eleven and thirteen-layers film with 48, 50, 70 and 85 mu standard thickness, designed for packaging products in flow-pack technology.
- 02** Selective barrier with optimised oxygen, CO₂ and water vapor permeability suitable for characteristic of packed product.
- 03** High shrinkage – up to 55%.
- 04** High puncture resistance.



- 05** Excellent product outlook due to extraordinary transparency and exact adherence (the effect of "second skin").
- 06** Without chlorine (there is no PVDC in material used in production).

Properties	Unit	Test method	Result
Thickness	µm	DIN 53370	48 - 85
O ₂ Transmission Rate	cc/24hr/m ² /atm (65%RH), 20°	ASTM F 1297-98 ASTM D 3985-95	6
Water vapor permeability	gr/24hr/m ² /atm (90/0%RH), 38°	ASTM E 96-00	12
Retraction %	% (90°/5sec)	Internal	MD: 45% TD: 50 %
Elongation at break	%	ASTM D 882	MD: 130% TD: 130%
Puncture resistance	N	EN 14477	9

Thermoforming films (MAP and skin packaging) and more:

- 01** Barrier films, 11 layers with parameters dependant on raw materials used in production – according to customer's requirements.
- 02** Also for packing in modified atmosphere and "skin" technology.
- 03** PET-EVOH-PE.
- 04** PET-EVOH-PP.
- 05** PET+PE-EVOH-PE.
- 06** Any thicknesses up to 600 um.
- 07** Transparent or colourful, depending on customer's preferences.
- 08** High or low barrier, depending on characteristic of packed product.
- 09** Printable.

Trays and cups – ready for use:

- 01** PET-EVOH-PE: for packing mainly in modified atmosphere.
- 02** PET-EVOH-PP: for packing mainly in modified atmosphere, fresh products.
- 03** PS: Polystyryne pressed in seven-layers technology with usage of EVOH, recommended for packing in modified atmosphere for food with longer expiration date.
- 04** PET+PE-EVOH-PE: laminated, flexible material for vacuum packaging and packing in modified atmosphere, with good optic properties and high barrier.

Additional characteristics of our products:

- 01** Approved for contact with food – most of our products have BRC Packaging and ISO 9001 certificates.
- 02** High sealing resistance.
- 03** Product's weight losing control.
- 04** Great anti-fog properties.
- 05** Extraordinary transparency and gloss.
- 06** High elongation at break and puncture resistance.
- 07** All the products have technical data sheet, showing their parameters according to laboratory tests.
- 08** Ability to adjust particular product's parameters to customer's preferences.



Interpack Agrifood Sp. z o.o. Sp.k.
Krojczyn 73 B, 87-610 Dobrzyń n/Wisłą
POLAND

www.ipaf.pl